## 食物事故報表 Food Incident Post





Heading	The Federal Agency for the Safety of the Food Chain of Belgium –
	A notice regarding a recall of JEAN PERRIN brand RACLETTE 6
	SAVEURS 650G cheese product in Belgium due to possible
	contamination of Shiga toxin-producing Escherichia coli (STEC).
The	The Federal Agency for the Safety of the Food Chain of Belgium
incident	issued a notice regarding a recall of JEAN PERRIN brand RACLETTE
	6 SAVEURS 650G cheese product in Belgium due to possible
	contamination of Shiga toxin-producing Escherichia coli (STEC).
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	Recalled product:
	■ Product: RACLETTE 6 SAVEURS (650G)(cheese product)
	Brand: JEAN PERRIN
	• EAN: 3324440450957
	<ul> <li>Expiration date and batch: from 03/02/2025 to</li> </ul>
	16/04/2025
	Details of product being recalled are listed in the website of the
	Federal Agency for the Safety of the Food Chain of Belgium.
Source	Website of the Federal Agency for the Safety of the Food Chain
	of Belgium (in French)
	https://favv-afsca.be/fr/produits/rappel-de-carrefour-10
Position of	The Centre for Food Safety (CFS) is investigating whether the
CFS	affected product has been imported to Hong Kong and is
	contacting the relevant authority for further information.
	Acquisition of the product through online purchase or
	international travel cannot be excluded.
	Consumers should discard the product and not consume it.
	CFS will remain vigilant and monitor for any new development
	and take appropriate actions when necessary.
	Investigation by CFS is ongoing.
	Some strains of E. coli can cause diseases through the

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production of a toxin called Shiga toxin. These strains are called STEC. STEC infection is transmitted by faecal-oral route through contaminated food and water, or direct contact with STEC carrying animals. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. Symptoms of STEC infection include abdominal pain and watery diarrhoea that may in some cases progress to bloody diarrhoea. Fever and vomiting may also occur. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome may also develop in some people. *E. coli*, including STEC, cannot survive under high temperature and can be killed by thorough cooking.

Additional information

NA

Posted on: 6 March 2025